

SIT-DOWN MENU B

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE)

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

BUTLER PASSED

HORS D'OEUVRES

(SELECT THREE (3) FROM HORS D'OEUVRES MENU)

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE AND SKYDECK)

SIT-DOWN DINNER

(SERVED ON MAIN DINING DECK)

SAUTÉED FLORIDA CRAB CAKES

With Papaya and Green Chili Salsa and Lemon Chive Sauce

MIXED BABY LETTUCE

With Vermont Goat Cheese and Bermuda Onions

With a Poppyseed Vinaigrette

ENTRÉE

MEDALLIONS OF TENDERLOIN TOWERED WITH GRILLED SHRIMP

in a Garlic Chive Emulsion

SERVED WITH:

ARTICHOKE MASHED POTATOES

ROASTED SEASONAL VEGETABLES

Freshly baked breads and rolls served with herbed butter

DESSERT

VIENNESE TABLE

A decadent array of delicious delicacies

